

2004
WOOLSEY ROAD
CHARDONNAY

The Woolsey Road Ranch was formerly the site of the old Baldocci Winery. It has since passed hands over the decades until Lee and Carolyn Martinelli purchased it in 1997. The ancient barn on the estate once housed seven mules which were used to cultivate the property in the early 1900's. The vineyard site is a series of beautiful rolling knolls which offer a brilliant view of distant erupting geysers to the north. The foggy mornings of the Russian River Valley lend wonderful fruit characteristics to this Burgundian varietal.

The grapes are picked between 25 & 26 degrees brix to ensure mature ripe fruit flavors. They are hand selected at harvest time by Lee Martinelli, who tastes the grapes and chooses when to pick according to the developed concentration of flavors in the berries. The wine is fermented with wild yeast and encouraged to complete malo-lactic fermentation. It is unfinned and unfiltered and rests in 65% new French oak for ten months before bottling.

*Wine Maker: Helen Turley
Assistant Wine Maker: Bryan Kvamme
Cases Produced: 295*

The Woolsey Road Chardonnay in the Press

*1997 Vintage ~ 91 pts. Robert M. Parker, Jr.
1998 Vintage ~ 92 pts. Robert M. Parker, Jr.
1999 Vintage ~ 90 pts. Robert M. Parker, Jr.
2000 Vintage ~ 91+ Robert M. Parker, Jr. ~ 91 pts. Stephen Tanzer
2001 Vintage ~ 91-93 pts. Robert M. Parker, Jr. ~ 91 pts. Wine Spectator
2003 Vintage ~ 93 pts. Robert M. Parker, Jr.*

2004 Vintage ~ 92 pts. Robert M. Parker, Jr.

"The attractive line-up of 2004 Chardonnays includes the 2004 Chardonnay Woolsey Road, which offers a light straw/green color, leesy, mineral-like notes intermixed with orange rind, nectarine, and lemon oil, and a full-bodied, crisp, Corton-Charlemagne-like personality."

All of the Martinelli Estate vineyards are farmed by Lee Martinelli, Sr., and sons Lee, Jr., and George Martinelli.

The wines are made by our winemaker, Helen Turley, and assistant winemaker, Bryan Kvamme.

These handcrafted wines are un-fined, un-filtered, neither cold nor heat stabilized and may contain naturally occurring sediment. We recommend decanting or allowing the bottle to sit upright in a cool place prior to serving.